



### APPETISERS

#### **Sourdough Bread Rolls 12**

Pistachio dukkha, Modena balsamic & evoo,  
sea salt butter (V)

#### **Field Mushroom Bruschetta 14.90**

Toasted pumpkin bread, avocado salsa, pesto  
(V,GF,DF,VG)

#### **Grand Marnier Duck Liver Pate 18.90**

Garlic sourdough, balsamic onions & pickles

#### **Crab & Avocado Bruschetta 19.90**

Succulent FNQ spanner crab, Avo salsa, lime mayo  
Baby herbs, & garlic butter

### Entree

#### **QLD Scallops & Pork Belly 25.90**

Seared scallops & braised master stock pork belly with  
pineapple candied ginger jam (DF)

#### **Arancini 22.90**

Filled with beetroot & feta cheese,  
truffle cauliflower purée, pistachio dukkha (V)

#### **Ceviche 23.90**

Reef Fish marinated with coconut cream, finger lime,  
chilli and a squid ink tuille (DF)

#### **Kangaroo Fillet 24.90**

Herb crusted served medium rare, mango mustard,  
smoked yoghurt, beetroot chips

### TO SHARE

#### **Seafood Taster 49.90**

- ~ House cured Mackerel with Mt Uncle smoked gin &  
beetroot, avocado salsa (GF) (DF)
- ~ Seared qld Scallops, wakame, yuzu pearls (DF)
- ~ FNQ Prawns, compressed watermelon, fennel  
pickled onions, kaffir lime balsamic (GF) (DF)
- ~ Reef Fish ceviche with coconut cream, finger lime,  
chilli squid ink tuille (DF)

### MAIN COURSE

#### **Eye fillet 200gm \$48.90**

Seeded mustard mash, green pea purée, tendrils  
Burnt onions, pancetta crisp, Shiraz jus (GF)

#### **Confit Duck – 2 ways 45.90**

Prosciutto wrapped duck rilette, confit duck leg,  
potato garlic & onion gratin,  
roast pumpkin purée, broccolini, jus (GF)

#### **QLD Saltwater Barramundi 44.90**

Coconut pilaf, mild Thai red curry sauce,  
Nam Jim salad, braised pineapple

#### **Prawn & Tomato Linguini 43.90**

Fresh Tomato linguini, local prawns, duck chorizo,  
beure blanc, cherry tomatoes, Thai basil &  
pangrattato

#### **Braised Pork Cheeks 43.90**

4hr Slow braised, smoked beetroot purée, pickles,  
black pudding, cauliflower frites & Moroccan jus

#### **Cauliflower \$34.90**

Pan grilled cauliflower, herb & dukkha crusted, roast  
pumpkin purée, steamed broccolini, button mushrooms,  
black tahini mash (V, VG, DF, GF)

### SIDES \$12.90

#### **Duck Fat Potatoes**

finished with baby herbs  
(GF, DF)

#### **Steamed Greens**

with confit garlic  
(GF, DF)

#### **Reefhouse Salad**

cherry tomatoes, pickled onions  
(GF,DF)

#### **Green Paw Paw Salad**

with nam jim dressing (DF)



## DEGUSTATION MENU

### **Ceviche**

Reef Fish ceviche with coconut cream, finger lime, chilli, squid ink tuille (DF)

### **QLD Scallops & Twice Cooked Pork Belly**

Pineapple & candied ginger jam (DF)

### **Crispy Skin Local Barramundi**

Coconut pilaf rice and a mild Thai red curry sauce

### **Palate Cleanser**

Daily Chef's Choice

### **Eye fillet**

Seeded mustard mash, green pea puree, tendrils  
Burnt onions, pancetta crisp, Shiraz jus (GF)

### **Caribbean White Chocolate Tart**

Tangy mandarin sorbet and mandarin crystals

Minimum 2 people  
\$109 pp

with Premium Wine Pairing \$169 pp  
with Deluxe Wine Pairing \$199 pp

Accor Advantage Plus discounts not applicable for the Degustation Menu  
DF – Dairy Free GF – Gluten Free V – Vegetarian VG – Vegan | 1.1% surcharge on all credit cards  
15% surcharge on Public Holidays | on Public Holidays no discounts apply, including Accor Advantage Plus